

Technical data sheet

Product features



Universal mixer planetary 3 speed 30 l 400 V

Model	SAP Code	00003704
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- Device capacity [l]: 30.00
- Control type: Mechanical
- Safety cover: stainless steel with a filling hole
- Start /stop: Yes
- Safety element: total stop complete stop of the device in case of opening the container protects the operator from injury
- Number of speeds of device: 3
- Standard equipment for device: whisk, hook, stirrer
- Additional information: possibility of purchasing a meat grinder, vegetable grinder and 20l boiler with reduction
- Mixing system: With a fixed container
- Way of tool mounting: Planets

SAP Code	00003704	Power electric [kW]	0.750
Net Width [mm]	568	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	660	Device capacity [l]	30.00
Net Height [mm]	1156	Bowl lift	Mechanical
Net Weight [kg]	200.00		

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Technical drawing

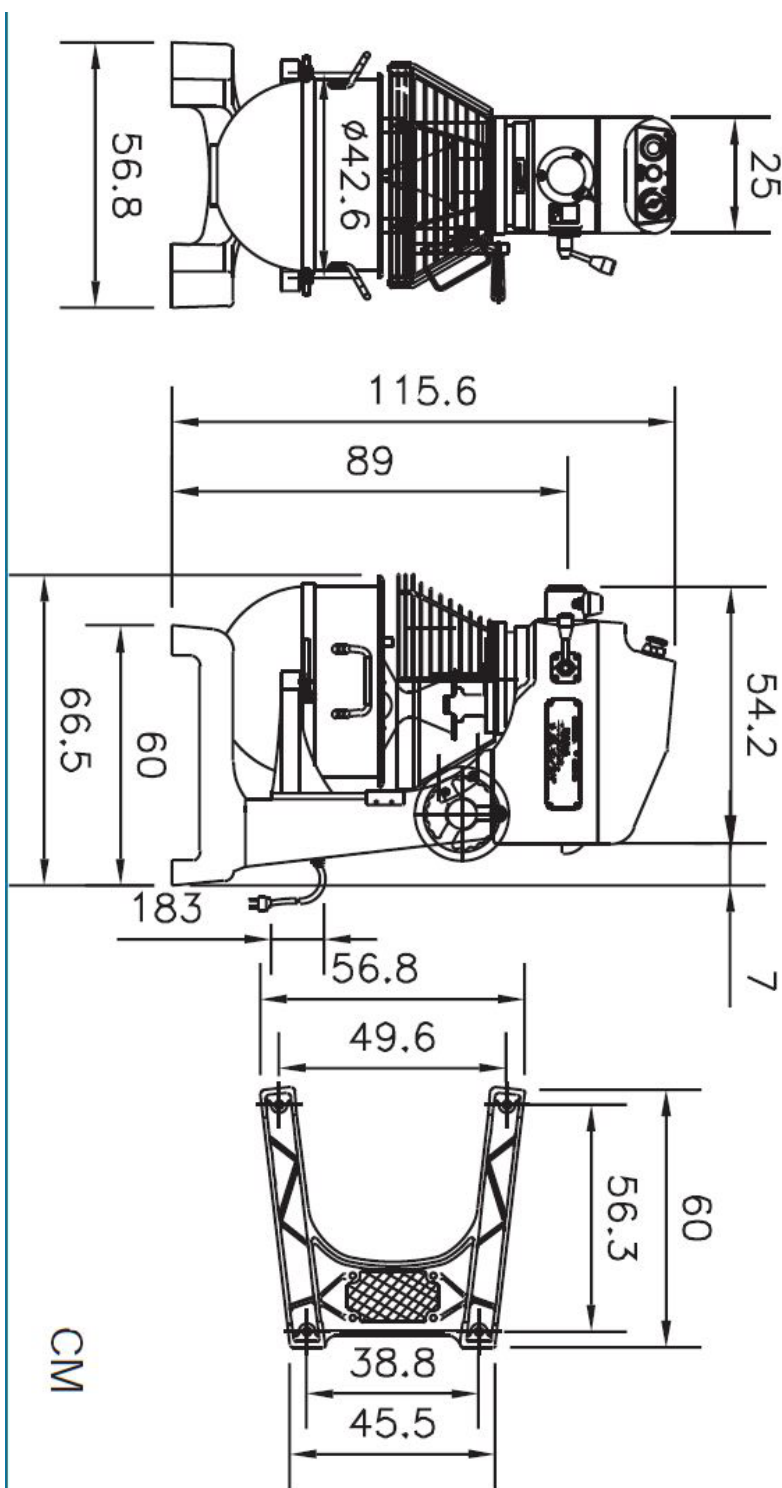


Universal mixer planetary 3 speed 30 l 400 V

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Product benefits



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1

Planetary storage of attachments with 3 speeds

the attachments rotate around their axis and at the same time go around in a circle without the need to rotate the vessel (boiler)

- better mixing of ingredients; better quality of prepared dough

2

Additional devices

the possibility of grinding or grinding, or wiper arms, or handling carts

- multifunctionality

3

Content 5 80L

wide sortiment

- always the ideal size for every operation

4

Safety microswitch

without closing the microswitch, the machine will not start

- avoiding possible injury to the operator

5

Protective cover with filling opening

without closing the microswitch, the machine will not start

- Ingredients can be added additionally while ensuring the safety of the staff

6

Whisk, hook, stirrer

great basic equipment

- there is no need to buy additional equipment for whipping or kneading

7

No oil bath

the robot has a gearbox that is not stored in an oil basin

- no release of gear oil into the food

8

Reduction boiler

possibility to buy a reducing boiler that fits comfortably in a larger machine, but the volume is smaller than the boiler original

- simplification of working with smaller volumes of raw materials; the customer does not have to buy a second smaller machine afterwards

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Technical parameters



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1. SAP Code:

00003704

2. Net Width [mm]:

568

3. Net Depth [mm]:

660

4. Net Height [mm]:

1156

5. Net Weight [kg]:

200.00

6. Gross Width [mm]:

668

7. Gross depth [mm]:

760

8. Gross Height [mm]:

1200

9. Gross Weight [kg]:

220.00

10. Device type:

Electric unit

11. Power electric [kW]:

0.750

12. Loading:

400 V / 3N - 50 Hz

13. Device capacity [l]:

30.00

14. Number of speeds of device:

3

15. Control type:

Mechanical

16. Safety cover:

stainless steel with a filling hole

17. Safety element:

total stop complete stop of the device in case of opening the container protects the operator from injury

18. Way of tool mounting:

Planets

19. Safety Microswitch:

Yes

20. Start /stop:

Yes

21. Timer:

Yes

22. Standard equipment for device:

whisk, hook, stirrer

23. Additional information:

possibility of purchasing a meat grinder, vegetable grinder and 20l boiler with reduction

24. Unmountable bowl:

Yes

25. Bowl lift:

Mechanical

26. Suitable operations:

Mixing, whipping and kneading

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Technical parameters



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27. Mixing system:

With a fixed container

28. Image for addition:

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